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# Jerk-seasoned Pork Chops O D and Shrimp



## **Description 6**

Contributed by Catsrecipes Y-Group

· Makes 6 servings

## Ingredients o

- · 1 small onion, chopped
- · 2 tbsp vegetable oil
- · 2 tbsp lime juice
- 4 cloves garlic, chopped

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· 2 scallions, trimmed and sliced



- 1tsp salt
- 1tsp ground allspice
- · 1tsp dried thyme
- 1/2 tsp nutmeg
- ½ tsp cinnamon
- ½ tsp pepper
- 1/2 tsp hot pepper sauce
- 6 boneless loin pork chops
- 18 jumbo shrimp, shelled and deveined

#### Directions **a**

- 1. Place first 12 ingredients in a blender.
- 2. Whirl until smooth.
- 3. Place pork chops in a plastic bag, add marinade, seal and marinate in refrigerator 2
- 4. Add shrimp during the last half hour, seal bag and turn to coat.
- 5. Heat grill.
- 6. Coat grill rack with oil.
- 7. Remove pork chops and shrimp from plastic bag.
- 8. Tie each chop with cooking twine so it remains a round shape.
- 9. Grill 5 minutes per side or until done.
- 10. Grill shrimp 3 minutes per side or until cooked through.
- 11. Garnish with whole scallions and lime wedges.

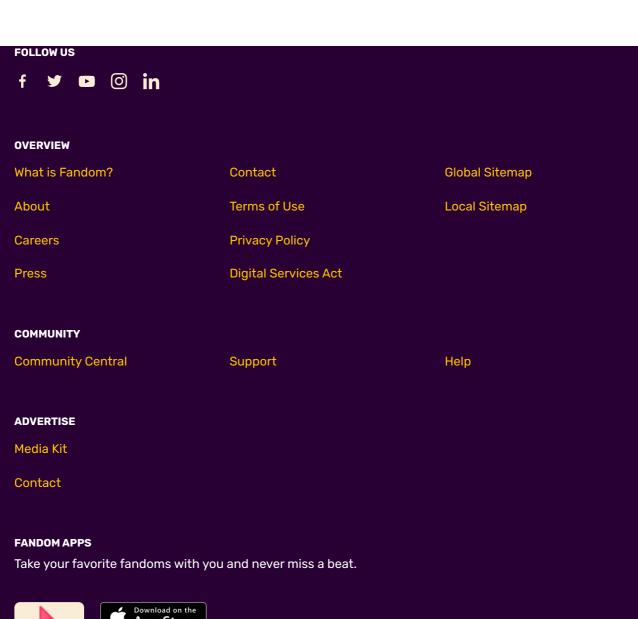
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